

Claims

1. (Previously Presented) A method for making a beverage comprising:
providing a beverage;
providing an amount of glucosamine (GLCN);
mixing the beverage and the GLCN, thereby forming a GLCN beverage; and
heat-pasteurizing the GLCN beverage at a high temperature for a time sufficient to
reduce colony forming units (cfu) by at least about 50%, wherein GLCN is present in the
beverage during the heat pasteurization.

2. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises
heating the GLCN beverage to at least about 160°F.

3. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises
heating the GLCN beverage to at least about 200°F.

4. (Original) The method of claim 1, wherein heat-pasteurizing the GLCN beverage comprises
heating the GLCN beverage to a temperature in a range of from about 160°F to about 300°F.

5. (Original) The method of claim 1, wherein the GLCN beverage is heat-pasteurized for a
time period from about 1 second to about 5 minutes.

6. (Original) The method of claim 1, wherein the amount of GLCN added to the beverage is at
least about 0.1 g GLCN per serving

7. (Previously Presented) The method of claim 1, wherein the amount of GLCN added to the
beverage is at least about 0.25 g GLCN per serving.

8. (Previously Presented) A method for making a beverage comprising:
providing a beverage;
providing a first amount of GLCN;

mixing the beverage and the GLCN, thereby forming a GLCN beverage; and
heat-pasteurizing the GLCN-beverage, wherein GLCN is present in the beverage during
heat pasteurization, and wherein the amount of GLCN in the GLCN beverage prior to heat-
pasteurizing is substantially similar to a second amount of GLCN in the GLCN beverage after
heat-pasteurizing.

9. (Original) The method of claim 8, wherein the second amount of GLCN in the GLCN
beverage after heat-pasteurizing is at least about 80% of the first amount of GLCN in the GLCN
beverage prior to heat-pasteurizing.

10. (Previously Presented) The method of claim 1, wherein the GLCN is derived from a
fungal biomass containing chitin.

11. (Previously Presented) A beverage made by the method of claim 1.

12-17. (Canceled)